



BOURBON BREAD PUDDING WITH RAISINS AND WALNUTS

BY CATHERINE NEVILLE

Yield: 8 to 10 servings

- ½ cup raisins
- ½ cup bourbon plus 1 Tbsp, divided
- 3 cups whole milk
- 3 Tbsp butter, melted
- 4 eggs, beaten
- ½ cup brown sugar
- 2 tsp cinnamon
- 1 loaf brioche, cubed
- ¾ cup chopped walnuts

| Preparation |

In a small bowl, mix raisins and ½ cup bourbon. Allow to sit for a few hours or overnight. When ready to make the bread pudding, drain most of the bourbon from the raisins, leaving just a bit in the bowl.

Preheat oven to 350 degrees. Generously butter a 9-by-13-inch baking dish and set aside. In a large bowl, mix the milk, butter, eggs, brown sugar, cinnamon and 1 Tbsp bourbon until well blended. Add bread cubes and mix gently, coating the bread evenly with the custard, then gently stir in raisins and walnuts. Pour the bread pudding into your prepared pan and bake until the top is golden and crisp, 40 to 50 minutes. Allow to cool for 15 to 20 minutes before serving.